

NEW YEAR'S EVE
6 STEP FIRE DINING TASTING MENU

TUESDAY 31ST DECEMBER 2024

Sea Bream

*7-day aged North Sea Bream, Kombu-Gin-Me, mangalitsa
Air dried Ham, Biancolilla olive oil, Kororima*

Yellowtail

*12-day aged yellowtail, citrus sauce & Castillo coffee from Miller's
family farm in Colombia*

Garden Salad

*Smoked Cornish Agria potatoes, wild rocket, ash grown herbs,
frisée, coriander, rokko miso*

Mushrooms

*Lion's mane, 'cauliflower', pied de mouton,
Saffron & Hazelnut, Arlington White yolk & Côtes du Jura*

Lobster

*Scottish native, kagoshima beef fat flambadou, silver birch,
delica pumpkin, pomegranate, fermented green chili*

Scallop

*Hand-dived Orkney scallop, decana pear, whisky barrel,
12 year aged whiskey sabayon*

Lamb

*34-day aged Cornish lamb, beetroot sauce,
onion chutney, chioggia, cedro*

Beef - supplement 39

*Kagoshima A4 black cattle sirloin, grelot onion,
chard, sudachi, hibiscus consommé*

La Andina

'Crema Catalana', Madagascan vanilla, Timur berry, basil flower

Koji

*Custard sponge grilled over white oak, coffee,
Koji, buckwheat, Amalfi lemon leaf*